

CULINARY CRAFT

By Estella Dorgan, Director of Home Service, California Oregon Power Co.

Technocratic Meals?
Doesn't that sound dreadful? Something like a dose of iron, or ground up theories hidden in hash or mean "Entire meals cooked automatically by electricity."

Well, calm yourself, dear lady. Far be it from you to countenance such a program—let alone suggest it! We were only domesticating a formidable term and, in this case, it is translated freely to mean "the time to get busy with plans for outside activities. Gardening, golfing, or whatever it may be. Just so it takes us outside for hours and hours. Therefore, right now is the time to get busy with plans to release all this time. Because, you know, the house will continue to require cleaning and appetites will be sharper than ever—(trust gardening and golfing to develop hungry ideas.)"

A week's, or preferably a month's, house program isn't hard to visualize. Make it flexible and simple, and let your "technocratic" (electric) servants do the best that's in them to make this spring a healthy, happy out-of-doors season.

First of all, your electric servants can't assist much if they are sitting in a corner. Bring them into your toner, waffle iron, vacuum cleaner, etc. Especially plan to let your refrigerator work and save time for you, and insist upon your range doing all the supervising as well as cooking of flavorful meals for all the family. This might be a good spring slogan: "Use your head and your appliances to give you freedom." And may we suggest—

Make a large batter for waffles and store enough for several meals in the refrigerator. If necessary, you can use waffles for creamed dishes or a quick dessert. They are certainly flexible! Refrigerator rolls and refrigerator cookies are also handy to have ready for baking. Have a can of biscuit mixture ready to add shortening and milk. From this you can make quick meat pies, meat roll, dumplings, fruit or vegetable short-cakes, cinnamon rolls, and so on. "Flexible" to the nth degree! Keep cans of tomato juice, some canned fruit, pickles and canned milk chilled. They will be just right to start off or finish a meal. The milk may be whipped for decorating a simple dessert.

A large meat loaf is a satisfactory dish in that the cold left-over is ready to serve sliced just as it is, plain or with sauce. A baked ham comes in the convenient meats class for the same reason.

Steamed rice is decidedly flexible. Prepare a quantity and use it as a breakfast cereal, luncheon mold, dinner vegetable or supper dessert with fruit.

Cooking in paper, such as "Papar," saves washing extra dishes as well as preserving flavor. Also, by greasing baking dishes well you save time in washing them. Serve from the baking dish if you have such as are presentable on the table. The food remains hot longer and is usually attractive when set upon the table in this manner.

When it comes to "Oven Dinners," make them complete—including des-

sert. You may even include an extra dish or two if there is room and so build toward another meal. Fill the oven to its capacity, using both racks or placing dishes on top of each other, and thereby save current, as well as time. But do use some judgment in your combinations. You don't expect other impossible combinations to turn out well, so please be equally reasonable with your oven. Remember that you can boil vegetables "plain" in the oven as well as, on the surface elements of the range. So, if you are roasting or baking meat and wish to cook a vegetable by boiling, do both in the oven at one time, using very little water, and covering the vegetable dish tightly.

Ideally, for oven dinner desserts seem to evade many minds, so a few are offered at this time:

Rhubarb Dumplings.
Rhubarb Sauce, hot. Drop butter into hot sauce and bake 25 minutes in hot oven at 450 degrees.
Batter:
1/2 cup sugar
1/4 cup flour
1/2 teaspoon salt
1 tablespoon melted butter
3 teaspoons baking powder
1 egg, beaten
1/2 cup milk.
Sift dry ingredients together, add combined egg, milk and butter. Blend well.

Apple Gingerbread.
Sliced Apples: Butter baking dish and lay thinly sliced apples on bottom. Cover with batter and bake at 375 degrees for 30 minutes.

Gingerbread batter:
1 cup molasses (light)
1/2 cup hot water
4 tablespoons shortening
2 1/2 cups flour
1 teaspoon soda
1/2 teaspoon salt
1 1/2 teaspoon ginger.

Baked Apples.
Core apples and fill center with crushed pineapple. Pour a little more of the crushed pineapple over the apples and bake with dinner.

Butterscotch Tapioca.
1/2 cup minute tapioca
1/2 teaspoon salt
2 cups hot water
3 tablespoons butter
6 tablespoons brown sugar
1/2 teaspoon vanilla
1 cup chopped dates.

Cook tapioca in the salted water 15 minutes, stirring often. Melt butter in saucepan, add sugar and stir until melted. Stir into the tapioca mixture, add vanilla and dates. Pour into buttered baking dish and bake 30 minutes—or with dinner longer. Serve with cream.

Cocoanut Pudding.
1 cup cracker crumbs, rolled
3 cups milk
3 eggs
3/4 cup cocoanut
2 tablespoons butter
1/2 cup sugar
1/2 teaspoon nutmeg
1 teaspoon lemon juice.
Mix dry ingredients. Beat egg, add milk and melted butter. Combine all and pour into buttered baking dish. Bake in uncovered dish with dinner or 1 hour at 350 degrees.

Pears Au Gratin.
Canned pears, buttered crumbs.
Sauce:
Drain pears, dip in buttered crumbs and place on a baking sheet. Set in oven until crumbs are browned. Serve halves with the sauce.
1 tablespoon butter
1 tablespoon flour
3 tablespoons preserved ginger
Syrup from pears.
Melt butter, add butter and syrup. Bring to a boil, then add the preserved ginger with its syrup.

According to a German scientist fatigue is caused by a poison, which he has isolated and from which he has prepared an antitoxin that seems to increase energy.

Real estate or insurance—Leave it to Jones Phone 798.

PORTLAND, EUGENE TRAIN ABANDONED

SALEM, April 28.—(AP)—Abandonment of their last passenger train between Portland and Eugene, once a busy route, is being considered by Oregon Electric Railway officials, the office of the state utilities commission announced here late yesterday.

For several months the company has run but one passenger train each way daily between those cities. Records show that at one time the company operated 10 passenger trains each way between Portland and Eugene.

Officials of the railroad informed Commissioner Thomas that the passenger receipts had dwindled far below the cost of providing service. No information was available as to whether the freight service will be abandoned.

Climax

CLIMAX, April 28.—(Special)—Mr. and Mrs. Earl Yorton and family of Eagle Point visited at the W. F. Charley home Sunday and Miss Garrel

Charley returned with them for a week's visit.
A farewell party was given Mrs. Ollie Met Wednesday and the evening was pleasantly spent in dancing. Those present were: Mr. and Mrs. Frank Hurst, Owen Austin, Mrs. Wertz, Mrs. Morgan, Kayton and Geo. McLean, N. N. Charley, Mrs. Comstock and daughter and Ollie Met.

Ona Comstock and Alene Gold decided to play hooky from school Monday and yesterday morning were apprehended by the police in Portland. Mrs. Comstock left Thursday to bring her daughter home.

Mr. and Mrs. Chas. Jancser and son, Bob, of Central Point; Ben-Oswald and Ted Kinney were Sunday guests at the Wertz home.

A group of local men are improving a stretch of the Climax road. Tommy Coy and Theron Taylor of Eagle Point spent part of this week here.

D. B. Gold went to Medford Monday to assist in the search for his daughter.

L. H. Wertz was in Medford Thursday.

George McLean went to Medford Monday and returned Tuesday.

Mrs. Walter Charley visited for a short while Wednesday with Mrs. L. H. Wertz.

Milroy Charley went to Eagle Point Wednesday.

The farmers of Climax have been busy the past few weeks getting the spring crops planted.

S. Coy went to Eagle Pt. Tuesday.

SECOND COMING EVANGEL'S TOPIC

Evangelist Teddy Leavitt will speak on the subject: "The Second Coming of Christ," at the Christian church tonight. Many are anxious to hear this sermon and a large crowd is expected.

The evangelist spoke last night on "The Good Confession." He said in part: "When one makes the good confession he is in good company. God made the good confession when Christ was baptized and at the transfiguration. Jesus himself confessed that he was the Son of God. Peter said: 'Thou art the Christ, the Son of the Living God.' The Holy Spirit, through the apostles made the good confession many times. Leading men of history have made this confession."

"The good confession is a command, and is one of the steps in becoming a Christian. This confession should be made before witnesses. It is more than holding up a hand or signing a card. It is to be made with the mouth. It should be made after one has turned from sin and is ready to be baptized."

Broken windows were glazed by Trowbridge Cabinet Works.

BIRTHS

Born to Mr. and Mrs. Francis E. Edwards of 411 Boardman street, a son, weighing 9 1/2 pounds, April 19. He has been named Frank Allen and is the grandson of Mr. and Mrs. Frank Edwards.

Cherry Processing Plant For Salem

SALEM, April 28.—(AP)—Construction of a cherry processing plant will be started here as soon as permission is granted by the city council. The Salem Cherry Growers' association has announced.

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15 TO 20 MORE CRACKERS PER POUND

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MORE SERVINGS!
...THAT HELP MAKE YOUR MONEY GO FURTHER!

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ECONOMY without sacrificing quality!... That's the sort of real economy the big blue and white Sunshine Krispy Cracker packages offer you! What's the reason?... They are baked by the special Accordion Fold Method.* This makes it possible for Sunshine Bakers to give you 15 to 20 more crackers per pound... And, of course, that means many more servings for family and guests.

Lighter! Flakier! More flavorful!

But that's not all! Sunshine Krispy Crackers are lighter! Flakier! More flavorful! These are important differences that every woman appreciates when she serves these dainty, slightly salted squares with soups, salads and cheese.

Just watch the expression on children's faces when you give them these healthful crackers spread with jams, jellies or peanut butter! Then you'll know why Sunshine Krispy Crackers have won such sweeping popularity from coast to coast.

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